

## SPECIAL CONDITIONS FOR GRAPES FROM CHILE

The fruits shall be accompanied by a phytosanitary certificate issued within 14 days prior to dispatch under the authority the official National Plant Protection Organization of the country of origin.

The phytosanitary certificate shall have declarations:-

- (i) On the country/ locality (district) of origin of the fruits and:
  - (ii) To the effect that the fruits have been produced in an area free from fruit flies of genera *Anastrepha*, *Ceratitis*, *Rhagoletis* and from fruit flies of *Bactrocera jarvisi*, *Bactrocera musae*, *Bactrocera neohumeralis*, *Bactrocera papayae*, *Bactrocera philippinensis* and *Bactrocera tryoni* as verified by an official survey and transferred to the ship in a manner to preclude infestation *en route*,
  - (iii) To the effect that fruits have been inspected and found free of *Brevipalpus chilensis*, *Proeulia auraria*, *Proeulia crysopteris*, and *Parthenolecanium corni*.
5. If the country/ locality of origin of the fruits is infested by fruit flies mentioned in 04 (ii) of above except *Bactrocera musae*, *Bactrocera papayae* and *Bactrocera philippinensis*, every consignment of fruit shall be accompanied by a precooling certificate issued by the plant quarantine authority of the country of origin to the effect that the fruits have been pre-cooled at one of the temperatures given below for the respective duration and transferred to the ship in a manner to preclude fruit fly infestation *en route*,

Or

Cooled at one of the following temperatures for the respective period in transit/*en route* and on arrival at the port of entry and, certified by Sri Lanka Ports Authority to that effect before being allowed to be taken out of the port premises.

- (a) Below 0.0°C (32°F) for 14 consecutive days or,
  - (b) 0.55°C (33°F) for 18 consecutive days or,
  - (c) 1.1°C (34°F) for 20 consecutive days or,
  - (d) 2.2°C (36°F) for 22 consecutive days;
6. **The fruits shall be fumigated before export either using Phosphine at the rate of 1500 ppm 16°C - 18°C for 72 hours or using methyl bromide at the rate of 40g/m<sup>3</sup> at 15-16°C for 2 hours and the phytosanitary certificate shall contain endorsement on the treatment.**
7.
    - (i) The fruits should be free of leaves and branches.
    - (ii) The fruits should be securely packaged in card board or plastic boxes.
    - (iii) The consignment shall not contain plant debris as packing materials.
    - (iv) Every consignment of fruit shall be transported to Sri Lanka by sea freight under cold storage at a temperature of 0.0°C - 2.2°C (32° - 36 °F).
  8. The consignment of fruit shall only be released subject to fulfilling conditions at given above and inspection by an authorized officer at the port of entry.
  9. The release of the consignment is subject to carrier inspection and certification by the plant quarantine officer at the port of entry before release.